



WEDDING PACKAGES



SANDS SKYPARK®, HOTEL TOWER 2, LEVEL 57

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SPAGO DINING ROOM

Spago offers an imaginative and seasonal menu of Californian cuisine with global accents, in a sophisticated and inviting atmosphere. Featuring a fine dining restaurant overlooking Marina Bay Sands' famous infinity pool, Spago boasts a spectacular view of the city skyline and garden.

Wedding Package

- Customer-oriented service staff to serve you and your guests
- Welcome signage on an easel stand at the Dining Room Entrance
- Customised menu cards and individual place cards
- Basic floral centrepieces on guest tables (Lunch)
- Simple white candles on guest tables (Dinner)

PRICING & CAPACITY

Accommodates (no. of pax)	Meal Period	Minimum Spend
20 - 60 seated (30 per section)	Lunch (12pm - 2:30pm)	\$4,000***
	Dinner (6pm - 9pm)	\$16,000***

***Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity. Minimum spend may vary depending on the chosen date, packages and guaranteed guest count.

SAMPLE FLOORPLAN



Any setup request might incur additional charges.

BANQUET LUNCH MENU

Standard Selections

Starter

(Please pre-select one option)

Big Eye Tuna Tartare Cones, Chilli Aioli, Shaved Bonito, Scallions, Masago

Chicken 'Laksa' Spring Roll, Dry Fried Rice Noodles, Calamansi, Chilli Padi, Laksa Leaf

Pan-Seared Pork Dumplings, Spicy Black Vinegar, Garlic, Cilantro

Falafel Macaroons, Tzatziki, Harissa Aioli (V)

Pasta Course

(Please pre-select one option)

Hand-Cut Agnolotti, Seasonal Filling, Mascarpone

Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)

Garganelli with Veal & Pork Bolognese, Tomato, Fennel

Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

Main Course

(Please pre-select two options)

Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée

Steamed Red Snapper, Bok Choy, Lotus Root, Soy, Lemongrass-Scented Jasmine Rice

Pan-Roasted Organic Chicken, Potato Purée, Mixed Mushrooms, Natural Chicken Jus

Grilled Angus Beef Burger, Gruyere & Aged Cheddar, Garlic Aioli, French Fries

Maine Lobster Cobb, Avocado, Blue Cheese, Haricot Vert, Apple Wood-Smoked Bacon

Chicken Cobb, Avocado, Blue Cheese, Haricot Vert, Apple Wood Smoked Bacon

Bincho-Grilled Salmon Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame

Bincho-Grilled Tofu Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame (V)

Dessert

(Please pre-select one option)

Family-Style Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (V)

Family-Style Butterscotch Apple Crumble, Pecan Crumble, Brown Butter Pecan Ice Cream (V)

Calamansi-Vanilla Vacherin, Vanilla Ice Cream, Calamansi Sherbet, Almond Crumble (V)

Gianduja 'Pot De Crème', Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream (V)

'Peanut Butter & Chocolate', Peanut Marshmallow, Raspberry, Chocolate Mousse (V)

\$75* for 3 Courses (No Pasta)**

\$100* for 4 Courses (With Pasta)**

(V) – Vegetarian

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

BANQUET LUNCH MENU

Premium Selections

First Course

(Please pre-select one option)

Burrata Salad with Tomatoes & Prosciutto-Arugula Pistou

Burrata Salad with Brussels Sprouts & Crispy Ham, Champagne-Mustard Vinaigrette

Baby Beet & Goat Cheese Salad, Citrus-Hazelnut Vinaigrette, Toasted Hazelnuts (V)

Grilled Mediterranean Prawns, Kalamata Olives, Feta Cheese, Caper Berries, Herbs

Grilled Hearts of Romaine 'Caesar', Crispy Anchovies, Soft-Boiled Egg, Parmesan Crisps

Market Apple Salad, Fuji Apples, Endive, Frisee, Candied Nuts, Blue Cheese, Dates (V)

Gratin of Royal Oysters, Saikyo Miso, Yuzu Kosho, Salmon Pearls, Avocado

Hamachi 'Tiradito', Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette

Hokkaido Scallop Sashimi, Tosa Soy, Myoga, Young Shiso, Kinome, Avocado Mousse

Seasonal Soup, Seasonal Ingredients

Pasta Course

(Please pre-select one option)

Hand-Cut Agnolotti, Seasonal Filling, Mascarpone

Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)

Garganelli with Veal & Pork Bolognese, Tomato, Fennel

Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

Lamb/Veal Ragout with Gnocchi, San Daniele Prosciutto, Parmesan, Parsley

Squid Ink Lobster Garganelli, Smoked Tomato Confit, Bottarga, Rocket, Parsley, Chilli

Main Course

(Please pre-select two options)

Salmon, Lobster-Crushed Potatoes, Sauce Americaine

Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée

Steamed Red Snapper, Bok Choy, Lotus Root, Soy, Lemongrass-Scented Jasmine Rice

Honey Miso-Broiled Black Cod, Chilled Egg Noodles, Coriander (\$20 Supplement)

Pan-Roasted Organic Chicken, Potato Purée, Mixed Mushrooms, Natural Chicken Jus

Grilled Angus Beef Burger, Gruyere & Aged Cheddar, Garlic Aioli, French Fries

Grilled Iberico Pork Presa, Smokey Shallot Purée, Caramelised Pumpkin, Chestnuts

Grilled Iberico Pork Chop, Pickled Cabbage, Caramelised Fuji Apples

USDA Prime New York Sirloin Steak, Pee-Wee Potatoes (\$40 Supplement)

Maine Lobster Cobb, Avocado, Blue Cheese, Haricot Vert, Apple Wood-Smoked Bacon

Chicken Cobb, Avocado, Blue Cheese, Haricot Vert, Apple Wood-Smoked Bacon

Bincho Grilled Salmon Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame

Bincho Grilled Tofu Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame (V)

Dessert

(Please pre-select one option)

Family-Style Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (V)

Family-Style Butterscotch Apple Crumble, Pecan Crumble, Brown Butter Pecan Ice Cream (V)

Calamansi-Vanilla Vacherin, Vanilla Ice Cream, Calamansi Sherbet, Almond Crumble (V)

Gianduja 'Pot De Crème', Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream (V)

'Peanut Butter & Chocolate', Peanut Marshmallow, Raspberry, Chocolate Mousse (V)

\$125* for 4 Courses**

(V) – Vegetarian

Menu is subject to seasonal changes and market availability. Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity.

BANQUET DINNER MENU

Standard Selections

Tray-Passed Hors d'oeuvres

(Please pre-select three, additional selection \$12 per pax)

Spicy Tuna Tartare Cones

Salmon Toast

Foie Gras-Espresso Mousse Tarts

Roasted Bone Marrow Toast

Falafel Macaroons (V)

First Course

(Please pre-select one option)

Weiser Farm's Baby Beet Salad, Pickled Beet & Goat Cheese Napoleon, Citrus-Shallot Dressing (V)

Market Apple Salad, Fuji Apples, Endive, Frisee, Candied Nuts, Blue Cheese, Dates (V)

Hamachi 'Tiradito', Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette

Hokkaido Scallop Sashimi, Tosa Soy, Myoga, Young Shiso, Kinome, Avocado Mousse

Seasonal Soup, Seasonal Ingredients

Pasta Course

(Pre-select one to complement the experience, \$15 per supplement)

Hand-Cut Seasonal Agnolotti, Parmigiano Reggiano

Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)

Mushroom Risotto, Seasonal Ingredients (V)

Main Course

(Please pre-select two options)

Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée

Pan-Roasted Red Snapper 'Laksa', Curried Coconut Broth, Rice Noodles, Coriander, Thai Basil

Honey Miso-Broiled Black Cod, Chilled Egg Noodles, Orange Chilli Dressing, Coriander

USDA Prime New York Sirloin Steak, Pee-Wee Potatoes, Smokey Shallot Purée, Bordelaise Sauce

Pan-Roasted Organic Chicken, Potato Purée, Wild Field Mushrooms, Natural Chicken Jus

Smoked Maple Leaf Farms Duck Breast, Seasonal Ingredients

Bincho-Grilled Salmon Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame

Bincho-Grilled Tofu Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame (V)

Dessert

(Please pre-select one option)

Salted Caramel Soufflé, Farmer's Market Fuji Apple Sorbet (V)

Gianduja Pot De Crème, Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream (V)

'Peanut Butter & Chocolate', Peanut Marshmallow, Raspberry, Chocolate Mousse (V)

\$200* for 3 Courses (No Pasta)**

\$215* for 4 Courses (With Pasta)**

(V) - Vegetarian

Menu is subject to seasonal changes and market availability.

Prices are subject to prevailing Goods and Services Tax,

10% service charge and 10% gratuity.

BANQUET DINNER MENU

Premium Selections

Tray-Passed Hors d'oeuvres

(Please pre-select three, additional selection \$12 per pax)

Spicy Tuna Tartare Cones

Salmon Toast

Marble Potato Caviar

Bacon en Croûte

Wild Mushroom Risotto (V)

Cacio e Pepe Risotto (V)

Seasonal Soup

Foie Gras-Espresso Mousse Tarts

Foie Gras Pastrami

Roasted Bone Marrow Toast

Falafel Macaroons (V)

First Course

(Please pre-select two options)

Market Apple Salad, Fuji Apples, Endive, Frisee, Candied Nuts, Blue Cheese, Dates, Black Olive Oil (V)

Weiser Farm's Baby Beet Salad, Pickled Beet & Goat Cheese Napoleon, Citrus-Shallot Dressing (V)

Burrata Salad with Tomatoes & Prosciutto-Arugula Pistou

Burrata Salad with Brussels Sprouts & Crispy Ham, Champagne-Mustard Vinaigrette

Holland Veal Filet Mignon Tartare, Smoked Mascarpone, Béarnaise, Grilled Sourdough

Gratin of Royal Oysters, Saikyo Miso, Yuzu Kosho, Salmon Pearls, Avocado

Hamachi 'Tiradito', Cucumber-Jackfruit Relish, Avocado, Spicy Sesame Vinaigrette, Kashmiri Chili

Hokkaido Scallop Sashimi, Tosa Soy, Myoga, Young Shiso, Kinome, Avocado Mousse

Seasonal Soup, Seasonal Ingredients

Pasta Course

(Please pre-select two options)

Hand-Cut Seasonal Agnolotti, Parmigiano Reggiano

Garganelli with Wild Field Mushrooms, Garlic, Parsley, Parmigiano Reggiano (V)

Spicy Tomato Garlic & Basil Rigatoni, Oregano, Parmesan (V)

Veal & Pork Bolognese, Tomato, Fennel

Squid Ink Lobster Garganelli, Smoked Tomato Confit, Bottarga, Rocket, Parsley, Chili

Lamb/Veal Ragout with Gnocchi, San Daniele Prosciutto, Parmesan, Parsley

Frutti di Mare Risotto, Seasonal Ingredients

Main Course

(Please pre-select two options)

Salmon, Lobster-Crushed Potatoes, Sauce Americaine

Pan-Seared Norwegian Salmon, Rosemary Potatoes, Mustard Sauce, Leek Purée

Steamed Sea Bass, Bok Choy, Water Chestnut, Sweet Soya Sauce, Lemongrass-Scented Jasmine Rice

Black Sea Bass, Littleneck & Bamboo Clams, Smoked Potato Purée, Garlic, Wild Oregano, Lemon

Pan-Roasted Red Snapper 'Laksa', Curried Coconut Broth, Rice Noodles, Coriander, Thai Basil

Honey Miso-Broiled Black Cod, Chilled Egg Noodles, Orange Chilli Dressing, Black Sesame Vinaigrette, Coriander

Dutch Milk-Fed Veal Chop, Shallot Purée, Roasted Pumpkin, Chestnuts, Maitake Mushroom, Horseradish

USDA Prime New York Sirloin Steak, Pee-Wee Potatoes, Smokey Shallot Purée, Bordelaise Sauce

Pan-Roasted Organic Chicken, Yukon Gold Potato Purée, Wild Field Mushrooms, Natural Chicken Jus with Thyme

Smoked Maple Leaf Farms Duck Breast, Seasonal Ingredients

Bincho-Grilled Tofu Salad, Hijiki Seaweed Rice, Korean Banchan, Gochujang, Sesame (V)

Dessert

(Please pre-select one option)

Salted Caramel Soufflé, Farmer's Market Fuji Apple Sorbet (V)

Gianduja Pot De Crème, Crème Fraiche, Hazelnuts, Vietnamese Coffee Ice Cream (V)

Calamansi-Vanilla Vacherin, Vanilla Ice Cream, Calamansi Sherbet, Blueberries, Meringues (V)

Traditional Kaiserschmarren, Warm Strawberries, Strawberry Ice Cream (Family Style) (V)

\$275*** for 4 Courses

(V) - Vegetarian

Menu is subject to seasonal changes and market availability.

Prices are subject to prevailing Goods and Services Tax,

10% service charge and 10% gratuity.

SPAGO LOUNGE

Incorporating natural elements to its décor, the bar & lounge by the infinity pool is an elegant garden landscape where a panoramic view of the city serves as an exquisite backdrop to your wedding event.

Wedding Package

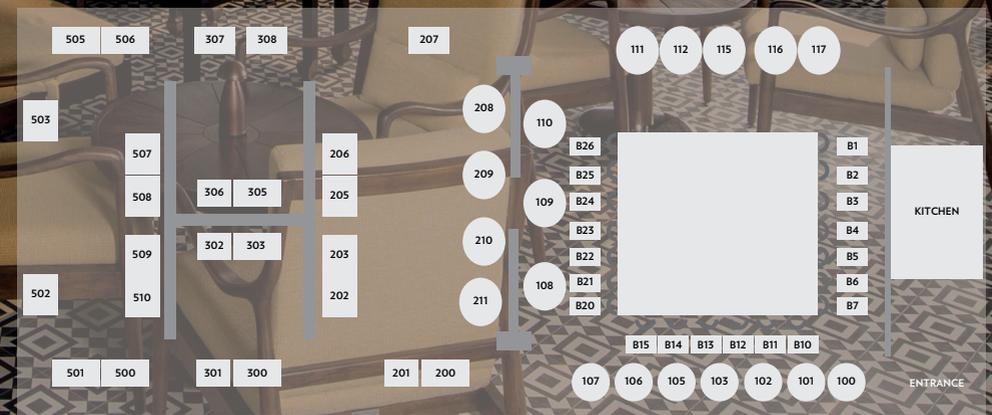
- Customer-oriented service staff to serve you and your guests
- Welcome signage on an easel stand at the Lounge Entrance
- Customised menu cards
- Food tags with allergies list

PRICING & CAPACITY

Accommodates (no. of pax)	Meal Period	Minimum Spend	Notes
100 - 250 seated (Mix of seated and standing)	Lunch (12pm - 2:30pm)	S\$20,000***	Canapé Reception
	Dinner (6pm - 9pm)	S\$40,000***	Canapé Reception or Dinner Buffet (200 pax)

***Prices are subject to prevailing Goods and Services Tax, 10% service charge and 10% gratuity. Minimum spends may vary depending on the chosen date, packages and guaranteed guest count.

SAMPLE FLOORPLAN



Any setup request might incur additional charges. Spago reserves the right to delay the start of the event in the unforeseen circumstance of an extreme weather condition.

COCKTAIL RECEPTION MENU

Tray-Passed Hors d'oeuvres

(Please pre-select four)

Falafel Macaroons, Harissa Aioli, Tzatziki (V)

Vietnamese Vegetable Summer Rolls, Nam Pla (V, except Nam Pla dip)

Vegetable Samosa, Tamarind Chutney (V)

Tempura Shrimp, Wasabi Cream

Spicy Tuna Tartare Cones, Big Eye Tuna

Chili Aioli, Scallions

Apple Wood-Smoked Salmon, Lemon-Herb Blinis, Dill, Chives, Red Onion

Hamachi Tiradito 'Spoons', Jackfruit 'Leche de Tigre', Black Sesame

Foie Gras-Espresso Mousse Tarts, Coconut Pandan Jam, Dark Soy

Chicken 'Laksa' Spring Roll, Calamansi, Chilli Padi, Laksa Leaf

Japanese Fried Chicken 'Karaage', Kewpie Togarashi Aioli

Chinese Bao & Glazed Short Ribs, Hoisin Sauce, Pickled Red Chillies

Grilled Prime Beef 'Sliders', Aged White Cheddar, Red Onion, Chilli Aioli

Pork Pot Sticker Dumplings, Black Vinegar, Soy Sauce

Tray-Passed Desserts

(Please pre-select two)

Yogurt Panna Cotta with Mixed Berries Compote (V)

Caramel Hazelnut Tart, Gianduja Ganache, Chocolate Feuilletine, Caramelised Hazelnut (V)

Vanilla-Brioche Doughnuts, Gianduja Ganache, Caramelised Hazelnuts (V)

Orange Kulfi Pops, Tahitian Vanilla Kulfi, Marinated Orange, Caramelised Almonds (V)

Blueberry-Cream Cheese Tart, Pate Sucre, Cream Cheese Frosting, Blueberry Compote (V)

Brownies with Chocolate Ganache (V)

Red Velvet Cupcake, Cream Cheese Frosting (V)

Assortment of Cookies (V)

Blondies (V)

2 Hours: S\$95***

(Desserts to be passed at the last 30 minutes of the event)

3 Hours: S\$145***

(Desserts to be passed at the last 1 hour of the event)

4 Hours: S\$180***

(Desserts to be passed at the last 1 hour of the event)

BANQUET CANAPÉS & DINNER BUFFET MENU

Tray-Passed Hors d'oeuvres

Apple Wood-Smoked Salmon Blinis, Lemon Herb Blinis, Dill, Chives, Red Onion

Chicken 'Laksa' Spring Roll, Calamansi, Chilli Padi, Laksa Leaf

Vegetable Samosa, Tamarind Chutney (V)

Chickpea Falafel Macaroons, Labneh, Dill, Lemon, Red Harissa (V)

Sushi Station

California, Alaskan King Crab, Cucumber, Avocado

Spicy Tuna, Big Eye Tuna, Sriracha Aioli

Vegetable, Avocado, Cucumber, Asparagus (V)

Buffet Savoury Station

Cold

Caesar Salad

Mixed Green Salad (V)

Hot

Roast Chicken with Wild Mushrooms & Natural Jus

Steamed Salmon with Wok-Tossed Vegetables & Steamed Rice

Vegetarian Pasta (V)

Brussels Sprouts (V)

Patatas Bravas (V)

Buffet-Style Desserts

(Please pre-select 5 desserts to be served at the last 1 hour of the event)

Greek Yoghurt Pana Cotta Spoons with Mixed Berries (V)

Brownies with Chocolate Ganache (V)

Chocolate Hazelnut Caramel Tart (V)

Lemon Meringue Tart (V)

Assorted Cupcakes (V)

Blondies (V)

Tiramisu (V)

Tray-Passed Kulfi Pops (V)

3 Hours: S\$180***

(V) – Vegetarian

Menu is subject to seasonal changes and market availability.

Prices are subject to prevailing Goods and Services Tax,

10% service charge and 10% gratuity.

BANQUET FREE-FLOW BEVERAGE PACKAGES

PLATINUM PACKAGE

Spirits

Ketel One, Grey Goose, Tanqueray No. 10, Bombay Sapphire, Bulleit Rye, Woodford Reserve, Jameson, Johnnie Walker Black, Glenlivet 12 Y.O., Bacardi White, Mt Gay XO, Martell VSOP, Don Julio Blanco, Don Julio Añejo

Beer

Asahi Dry

Wines

Lanson 'Black Label' Champagne, France

Domaine Seguinot-Bordet – Chablis, France

Grenache Blend, Domaine de la Mirandole, Côtes-du-Rhône, France

Non-Alcoholic

Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Chilled Juices – Orange, Cranberry, Pineapple

2 Hours: S\$160* per person**

3 Hours: S\$200* per person**

4 Hours: S\$240* per person**

GOLD PACKAGE

Spirits

Absolut, Ketel One, Tanqueray, Beefeater, Bulleit Rye, Jack Daniels, Jameson, Chivas, Plantation White, Courvoisier VS, Don Julio Blanco

Beer

Asahi Dry

Wines

Lanson 'Black Label' Champagne, France

Domaine Seguinot-Bordet – Chablis, France

Grenache Blend, Domaine de la Mirandole, Côtes-du-Rhône, France

Non-Alcoholic

Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Chilled Juices – Orange, Cranberry, Pineapple

2 Hours: S\$125* per person**

3 Hours: S\$175* per person**

4 Hours: S\$225* per person**

SILVER PACKAGE

Beer

Asahi Dry

Wines

Bisol – 'Belstar', Brut, Veneto, Italy NV

Torrantes | Arido – Salta, Argentina 2015

Cabernet Sauvignon | Beaulieu Vineyard – California, USA 2015

Non-Alcoholic

Coke, Diet Coke, Sprite, Tonic Water, Soda Water, Chilled Juices – Orange, Cranberry, Pineapple

2 Hours: S\$75* per person**

3 Hours: S\$115* per person**

4 Hours: S\$165* per person**

Beverages are subject to availability.

Prices are subject to prevailing Goods and Services Tax,

10% service charge and 10% gratuity.

FOOD & BEVERAGE GALLERY



EVENT GALLERY





EVENT INFORMATION

Wedding Cakes

Our Pastry Chef offers made-to-order cakes. Please contact us at least 2 weeks prior to the event if you are interested in placing a cake order.

B.Y.O. Policy

Guests are not allowed to bring outside food and beverages within the restaurant, including wines and cakes.

Dietary Requirements

Please communicate any special dietary needs, dietary restrictions or food allergies at least 4 working days prior to the event.

Floral Arrangements

May be arranged with Bay Floral, Marina Bay Sands' floral provider. Charges are separate and not considered towards the minimum spend.

Phone: +65 6688 8832

Email: BayFloral@MarinaBaySands.com

AV Requirements

Spago is able to provide a microphone with portable speaker free of charge. For TV screen setup, this may be arranged with Marina Bay Sands' AV Team. Charges are separate and not considered towards the minimum spend.

RESTAURANT INFORMATION

Cuisine

Californian cuisine with global fusion

Spago Dining Room

Dress Code: Business Casual

Age Restriction: Over 12 years old

OPERATING HOURS:

Lunch

12pm – 2:30pm daily

Dinner

Sun & Mon – Thu: 6pm – 10pm

Fri & Sat: 6pm – 11pm

Spago Lounge

Dress Code: Smart Casual until 8pm,
Business Casual after 8pm

Age Restriction: Over 18 years old
after 9pm

OPERATING HOURS:

Breakfast Buffet

7am – 10:30am (Walk-ins only)

Drinks & Bites

12pm – Late

